

from the kitchen

By Joan Pinkham

What to do on a rainy Sunday afternoon? Make pizza, of course. Not only will you have the satisfaction of a pleasing Sunday night supper, but the outstanding flavor of your offering will be ample reward. If it all seems too much like work, think of Pam Ward and Donna Frugoli who spent all day Friday at the Marshfield YWCA making it for the annual pizza party. Here's the recipe they used to serve 70 guests. This, of course, will just do for your family. Mac McLean developed the recipe after graduating cum laude from the Bread Class at the Y. The magic of his pizza is that you can make it and freeze it and after weeks pop it into the oven for 10 minutes, and it's still delicious.

2 pkg. yeast
Pinch sugar

1/4 c. lukewarm water

Mix above ingredients together and let sit.

3 1/2 c. flour

1 tsp. salt

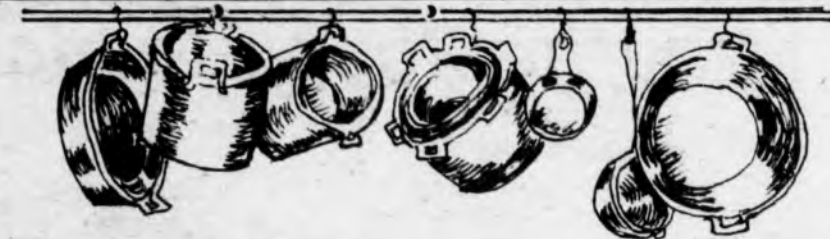
1 c. lukewarm water

1/4 c. olive oil

Into a large bowl put flour and salt. Make well in the center of flour and pour in yeast mixture, 1 c. lukewarm

water, plus 1/4 c. olive oil. Mix dough well. Place dough on floured board and knead for 15 min., or til smooth and elastic. Place in bowl. Let rise until doubled, about 1 1/2 hours, depending on room temp. Punch down with fist. Take portion of dough, knead for a minute or so, working in a little flour if needed. Flatten dough out on floured board with hands. Take rolling pin and roll to about 1/8" thick. Crimp edge to make a rim. Sprinkle baking sheet lightly with cornmeal and place dough on it. Place sauce on dough: peppers, onions, mushrooms, meats, etc. Sprinkle cheese mixture over top. Sprinkle with olive oil. Preheat oven to 500 degrees. Bake on bottom shelf for 10 min., or until crust is brown and cheese is bubbling. Sauce can be homemade spaghetti sauce or equivalent. Cheese can be mixture of 1/3 each Swiss, cheddar and mozzarella.

Eating well is not a joy reserved solely for the wealthy, for a good cook can transform the simplest meal into a treat by serving homemade bread. To make it truly nutritious, experts suggest using whole wheat flour. White



flour is almost pure starch. If you go shopping for a whole wheat loaf, make sure that it isn't just caramel-colored white flour. Barbara Warner's Whole Wheat Waffles would make any rainy Sunday a pleasure.

1 c. whole wheat flour
1 c. milk
1 T melted butter
1 T honey
1/4 tsp. salt
1 T wheat germ, optional
3 eggs separated

Blend first 6 ingredients with egg yolks. Preheat waffle iron to very hot and brush lightly with butter if necessary. Stiffly beat egg white and fold into batter. Ladle batter into iron and bake as quickly as possible. serves 3 or 4.

If I were a member of the jet set or the idle rich, all I'd ask of life would be to have breakfast at 10. Any day — rainy or no — would be off to a fine start with Lorene Price's English Muffins. A tuna fish can makes an ideal cutter.

Scald 1 c. milk. Add

2 T sugar

1 tsp. salt

1/4 c. oil

Cool to lukewarm

Stir 1 pkg. dry yeast into

1 c. warm water until dissolved

Add milk mixture and

3 c. flour.

Beat until smooth. Stir in additional flour to make a stiff dough, about 3 cups. Knead until smooth. Place in a greased bowl. Brush top with soft shortening. Cover. Let rise until double, about one hour. Punch down. Divide in half. Roll out 1/4" thick on board sprinkled with cornmeal. Cut with 3" cutter. Cover and let rise on board about 30 min. Place on greased med.-hot griddle, cornmeal side down. Bake about 15 min., or until bottom is well browned. Turn and bake other side.

Honor Roll Call At Derby Academy

Mr. Thomas J. Water, Headmaster of Derby Academy, has announced the following honors for the second quarter of the school year. Headmaster's List, first honors awarded to those students who have achieved a B-plus or above of all subjects:

Susan G. Bryant, Amery A. Burnham, Susan B. Crocker, Heather Hawker, William Langmaid, Paul L. Lualdi, Jr. and James G. Patterson, of Cohasset; Elizabeth D. Kulas and Joshua G. Wright of Norwell; Jeremy J. Harlos, Michael R. Matusunas and Tracey M. Pejouhy of Marsh-

field; and Lisa Woodlyn of Scituate.

Second Honors were awarded to the following students, who achieved a B- or above average of all subjects:

Mary Jane Benson, Blythe D. Berents, Hilary Haynes, Sarah L. Lualdi, Jeannine M. Pompeo, Carleton J. Shockman and Amy E. Urmson of Cohasset; Lauren M. Forrest and Julia A. Harlos of Marshfield; William F. Lane and Nicole F. Moses of Scituate; Jaime M. Roberts of Norwell.

Mickey At Mall

The Hanover Mall Merchants Association will feature Mickey Mouse and his friends in the Mall Tuesday, Feb. 20 through Saturday, Feb. 24.

There will be five shows per day at noon, 1, 2, 3, 4, and 7 p.m. for the five days. The show will feature puppets, Disney songs and music presented by The Mickey Mouse Clubhouse. Happy, a live character will greet the audience and introduce the various characters. Complementing the Puppet Songfest are animated Disney characters and a photographic display of early Mickey Mouse posters.

Children 12 and younger, will also have the opportunity to win a five-foot tall stuffed Mickey Mouse. In 50 words or less they should tell why they would like to own Mickey and leave their entries at the Information booth by 9:30 p.m., Saturday, Feb. 24.

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